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Mrs Fields Banana Nut Cookies

Recipe By : Serving Size : 48

Preparation Time :0:00 Categories :
Cookies

Amount Measure Ingredient —
Preparation Method

2 2/3 C FLOUR

1/2 Tsp SODA

1/4 Tsp SALT

1 C LT BROWN SUGAR — PACKED

1/2 C SUGAR

1 C BUTTER — SOFTENED

1 Lg EGG

1 Tsp BANANA LIQUEUR OR EXTRACT

3/4 c MASHED RIPE BANANA

**2 c SEMISWEET CHOCOLATE
CHIPS**

1 c CHOPPED WALNUTS

PREHEAT OVEN TO 300°F. IN A MEDIUM BOWL, COMBINE FLOUR, SODA AND SALT. MIX WELL AND SET ASIDE. IN A LARGE BOWL WITH AN ELECTRIC MIXER, BLEND SUGARS AT MEDIUM SPEED. ADD BUTTER AND MIX TO FORM A GRAINY PASTE, SCRAPING DOWN THE SIDES OF THE BOWL. ADD EGG, LIQUEUR AND BANANA, AND BEAT AT MEDIUM SPEED UNTIL SMOOTH. ADD THE FLOUR MIXTURE, 1 CUP OF THE CHOCOLATE CHIPS AND THE

WALNUTS AND BLEND AT LOW
SPEED UNTIL JUST COMBINED.
DROP BY ROUNDED TABLESPOONS
ONTO UNGREASED COOKIE
SHEETS, 2 INCHES APART.
SPRINKLE COOKIES WITH
CHOCOLATE CHIPS, 6 TO 8 PER
COOKIE. BAKE 25-27 MINUTES
UNTIL COOKIE EDGES BEGIN TO
BROWN. TRANSFER IMMEDIATELY
TO A COOL SURFACE.